

SANDWICH LOAF

AT LEFT: a tasty luncheon dish made of odds and ends from refrigerator and pantry — proof that the lowly sandwich can become the symbol of true hospitality. Recipe is on page 104.

AMERICAN DAIRY SANDWICH

- | | |
|---------------------------------|--------------------------------|
| 1 pound Natural American Cheese | $\frac{1}{4}$ pound dried beef |
| | Tomato soup |

Put cheese and beef through food chopper; moisten with soup. Will keep several weeks in refrigerator.

BROILED CHEESE SANDWICH

(Serves 6)

- | | |
|----------------------------------|-----------------|
| 6 slices bread | Pepper |
| 6 slices Natural American Cheese | 12 strips bacon |
| Slices of tomato | |

Spread bread with butter, cover bread with cheese, then layer of tomato, pepper. Place 2 strips of bacon on each sandwich. Broil until cheese melts and bacon is crisp. May be prepared in advance and broiled just before serving.

Note: Bacon may be omitted.

CHEESE-HAM SANDWICH FILLING

($1\frac{1}{2}$ pints)

- | | |
|--|-------------------------------|
| $\frac{1}{2}$ pound cream cheese | 1 small onion |
| $\frac{3}{4}$ pound boiled or baked ham | 1 pimiento |
| 2 large dill pickles, or 4 small sweet pickles | Sweet cream or salad dressing |
| | Bread |

Put first 5 ingredients through food chopper. Add cream; mix well. Spread between thin slices of bread.

CHEESE ROLLS

(Serves 6)

- | | |
|--|--------------------------------------|
| 6 wieners | 6 slices bacon |
| 6 pieces Natural American Cheese ($\frac{1}{4} \times \frac{1}{4} \times 4$ inches) | 6 wiener rolls, toasted and buttered |

Slit wieners lengthwise. Insert cheese in slit. Wrap with bacon, spiral fashion. Fry or toast, with slit side down, for a half minute. Serve hot in roll held together with toothpicks.